



Like the Hegelian pendulum that swings between opposing extremes to find harmony at the center, our wines seek this encounter between the ancient and the modern, using European grapes and Native varieties that reveal the best of both the classic and the disruptive.

MALBEC · CEREZA

VARIETIES: 70% Malbec · 30% Cereza

ALCOHOL CONTENT: 13

ACIDITY: 5.25

PH: 3.7

SUGAR CONTENT: 4

TASTING NOTES: This wine is a fresh and authentic expression of the combination between the power of Malbec and the delicacy of Cereza. Its bright violet color reveals the purity and vivacity of this "Hegelian" blend.

On the nose, it unfolds an explosion of red fruits. Juicy notes of fresh cherries and plums intertwine with subtle floral undertones.

On the palate, Malbec brings its characteristic sweet tannins, while Cereza contributes to a vibrant freshness. The finish is clean and refreshing, with a pleasant persistence of red fruits that invites another sip.

BEST SERVED AT: 16-18°C (61-64.5°F)

WINEMAKER: Rafael Miranda

